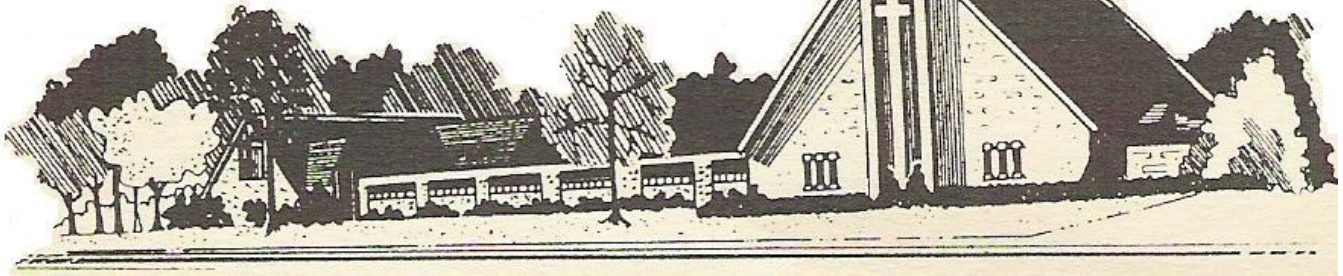
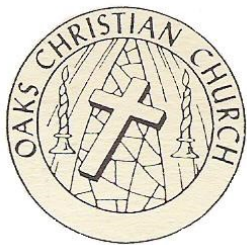


# OAKS NOTES



## A Note from Pastor Don

Oaks Christian Church is a family church that loves to share God's word, God's Love, and God's fellowship with the world. We are a church in the near inner loop that strives to be a helpful part of the community. We are about Deep Christian spirituality, a true community and a passion for Justice. We celebrate communion every Sunday service and all who believe are welcome to receive.



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Last Sunday, there was a group of us that went out to eat after church. That's not unusual... we always do that! What was unusual, is where we went! We went somewhere differ-

ent. Most of the time, we have four or five places we go, and we just recycle them over and over. But this Sunday, my friend Jimmy wanted to try a new seafood restaurant. She had heard about it, and even driven past it a few times, but had not given it a try yet. So about 10 of us packed up Sunday after church, and went to see what they had to offer.

From the outside I couldn't tell much; it was pretty generic. But when I walked in, it really reminded me of those "Long John Silvers" fast food restaurants I ate at in college. Now that's not all bad, but it was just not what I was expecting. This was a place where you walked up to the counter, looked up on the menu on the wall, placed your order, and sat down. And in just a very short time, this nice individual brought us our food. It was definitely nothing fancy for sure.

But you know what, after eating for 5 or 10 minutes, we all looked up and agreed - it was good... really good! I think we were all reluctant to admit it, but we enjoyed our food and would probably go back! They may not have had many bells and whistles, but they did what they said they would do: they fed us good seafood!

You know, we have a good little church here at The Oaks. Good music, decent sermon, nice presentation. We don't have a lot of bells and whistles, but what we have is really good!

I was talking with some of the moms at the school (PACE Prep) last week, and they told me, "We drive by this church all the time. It looks so nice on the outside, and we all wonder what's happening on the inside!"

Now I bet there are a lot more people besides that little group of moms who are curious about what is happening inside the doors of our church. But just like with us at the restaurant, we need to get those who are curious to come give us a try! When they step in, it may not be what they expected, but once they experience it, they will love it. For we share the love of Christ in a wonderfully unique way.

As these holidays approach, let's open our doors a little wider. Encourage some of our friends to visit. Who knows, it may be time for them to try something new. The Oaks could just end up being a place they put on their list of places to go! Kind of like how that new seafood restaurant is now on my own list! Except the experiences visitors have at The Oaks won't just tickle their taste buds; it could change this lives!

See ya Sunday.

In His Grip,  
Don

# SHARING LOVE, FOOD THIS THANKSGIVING

## Oaks to hold potluck lunch for church and community

Oaks celebrated a first in 2013 when they combined the November community lunch with the annual Thanksgiving Potluck Dinner. The change was made in order to share the joys and gifts of Thanksgiving with those in the community, too.

The same will be done again this year. A potluck lunch will take place from 12-2 pm on November 22. All in the community are welcome to attend, including friends and family members. The CWF women will provide the turkey breast and dressing, but guests are invited to contribute with their favorite holiday dishes and desserts. Members can sign up for a dish by contacting Ruth Conover.

To celebrate the Thanksgiving spirit, we asked Oaks members to submit some of their favorite holiday recipes for our November newsletter (which you will find on the insert page).

Do you have a recipe you would like to share? Send it to us by mail or e-mail, and we will post it to our Facebook and WordPress pages for members to enjoy. Send all recipes to:

**Oaks Christian Church**  
**1216 Bethlehem**  
**Houston, TX 77018**  
 or to email to:

## CRAVING COOKIES?

The CWF ladies sell Christmas cookies each holiday season in order to raise money for service projects in and out of the church for the upcoming year. For example, they used some of the 2013 earnings to pay for the church's oven repair this past month.

The cookies are always a delicious treat. Plus, if you order from CWF, you won't have to make your own this December! They will only bake for the orders they receive, so don't wait too long. You have until the end of November!

If paying with a check, please make it out to CWF. Cookies will be delivered December 7, 2014 after church. Thanks for your support.

## CROP HUNGER WALK



## POETRY CORNER

### Ratcliff shares writing

One of the members at Oaks, Evalyn Ratcliff, loves to write poetry. She has been kind enough to share one of her poems with us. It is entitled Dialogue.

#### Dialogue

“Who am I, Lord?  
 Where is my place?” I pled.  
 “Who art thou?  
 Who asketh this?” He said.  
 “It is I, Lord, whom Thou knoweth not—  
 For none are less than I.  
 I am not tall, nor have I voice,  
 nor lovely to the eye.”  
 “Thou are not wise, who speaketh thus,  
 Yet would sit here in my seat,  
 Who told thee  
 Thou are small, unlovely, unknown, and weak?”  
 “No one, Lord, I see it for myself,  
 Yet I yearn to draw near Thee.  
 For it is I, who counteth least.  
 Yet needs Thee most, you see.”  
 “It is not God who knows Thee not,  
 For I have made thee, large and small.  
 It is thee, who shrinks and cries, ‘Unlovely!’  
 Who knoweth not thyself at all.  
 Draw near to Me, stretch out thy hand,  
 Among the least seek thou My face.  
 Forget thyself, and, finding Me,  
 Soon, thou shalt know thy place.”

# NOVEMBER 2014

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						<b>1</b>
<b>2</b> Sun. School @ 9:30 am; Worship @ 10:45; CROP Walk	<b>3</b>	<b>4</b> CWF @ 10 am; Tupperware Mtg. @ 6-9:30 pm; Girl Scts. @ 6 pm;	<b>5</b> Handbells @ 6 pm; Choir @ 7 pm	<b>6</b>	<b>7</b> Boy Scouts @ 7:30 pm; Renovada Bible Study @ 7:30 pm	<b>8</b>
<b>9</b> Sun. School @ 9:30 am; Worship @ 10:45; Congregational	<b>10</b>	<b>11</b> P. Circle @ 9:30 CWF @ 10 am; Tupperware Mtg. @ 6-9:30 pm; Girl Scts. @ 6 pm;	<b>12</b> Handbells @ 6 pm; Choir @ 7 pm	<b>13</b>	<b>14</b> Boy Scouts @ 7:30 pm; Renovada Bible Study @ 7:30 pm	<b>15</b> Renovada Event @ 8am-1 pm
<b>16</b> Sun. School @ 9:30 am; Worship @ 10:45; Dialysis Support	<b>17</b> Journey Jammers Music Practice @ 6:30-9:30 pm	<b>18</b> CWF @ 10 am; Tupperware Mtg. @ 6-9:30 pm; Girl Scts. @ 6 pm;	<b>19</b> Handbells @ 6 pm; Choir @ 7 pm	<b>20</b>	<b>21</b> Boy Scouts @ 7:30 pm; Renovada Bible Study @ 7:30 pm	<b>22</b> Community Lunch/ Thanksgiving Pot Luck @ 12-2 pm
<b>23</b> Sun. School @ 9:30 am; Worship @ 10:45;	<b>24</b>	<b>25</b> Bible Study @ 6:15	<b>26</b> Office Closed for Thanksgiving	<b>27</b> Office Closed for Thanksgiving	<b>28</b> Ren. Youth Mtg. @ 7-9 pm; Boy Scouts @ 7:30 pm; Renovada Bible	<b>29</b> Woman Be Whole Speaking Event @ 11 am - 2 pm
<b>30</b> Sun. School @ 9:30 am; Worship @ 10:45;						

## Happy November Birthdays:

11.10 Rita Barrow  
 11.12 Charles Slocum  
 11.15 Jacob Salinas  
 11.22 Linda Joseph  
 11.25 Bill Odena  
 11.27 Don Whitley



## November Anniversaries:

11.5 Joe and Jimmye Saldivar  
 11.22 Jose and Jennifer Salinas

### From the Treasurer - Dorene Drake

Operating Account '14	2014 JULY	2014 AUGUST	2014 SEPT.
Deposits	\$11,166.00	\$8,996.16	\$10,611.71
Disbursements	\$(11,909.71)	\$7,814.99	\$10,705.47
Difference	\$(743.71)	\$1,181.17	\$93.76

# THANKSGIVING POTLUCK



**Saturday, November 22 from 12-2 pm**



# Oaks Christian Church

## *Disciples of Christ*

1216 Bethlehem

Houston, TX 77018-1918

Phone: 713-688-7761

Fax: 713-688-5100



## Another terrific trunk or treat!



# OAKS HOLIDAY RECIPES

## TUMBLEWEEDS

Submitted by: Linda Dalmasso

### Ingredients:

- 1 Package (12 oz.) Butterscotch Chips
- 2 Tbsp. Peanut Butter
- 1 Can (12 oz.) Peanuts
- 1 Can (4 oz.) Shoestring Potatoes

### Directions:

Melt chips and peanut butter in double boiler. Combine peanuts and shoestring potatoes to butterscotch mixture. Drop by teaspoonful onto waxed paper. Cool.

## SAUSAGE & RICE CASSEROLE

Submitted by: Jimmye Saldivar

### Ingredients:

- 2 lbs. Jimmy Dean sausage
- 1 large onion—diced
- 2 green peppers—cut into long pieces about 1/4 inches wide
- 2 boxes of Lipton Instant Chicken Noodle Soup (there are 2 packages in each box, you need to use 1 ½ boxes.

### Directions:

Brown and drain sausage, onion, and green peppers. Add to above mixture, 4 ½ cups water. Bring to boil and pour in 3 packages of the dry Lipton Instant Chicken Noodle Soup. Bring back to boil and turn off fire. Pour in 2 cups uncooked Minute Rice. Stir.

Pour into casserole dish. Bake at 350 degrees for 1 hour.

## CHRISTMAS FRAGRANCE

Submitted by: Carole Green

### Ingredients:

- 3 T. pickling spice
- 3 tsp. allspice
- 3 tsp. ground ginger
- 3 cinnamon sticks
- 3 cups water

### Directions:

Bring to a boil. Leave on a low simmer to fill your home with the good smells of Yuletide!

## GREEN STUFF

Submitted by: Barb Scantlin

### Ingredients:

- 1 can crushed pineapple drained
- 1 package of Pistachio pudding mix

### Directions:

Mix two ingredients together. Chill before serving. It's one of my personal favorites at Thanksgiving, because it has the sweet taste to go with the rest of Thanksgiving favorites!

## OVEN ROASTED GARLIC BRUSSEL SPROUTS

Submitted by: Janet Duplechain

### Ingredients:

2 lb Brussels sprouts, trimmed and halved (quartered if large)  
5 cloves garlic, minced fine or pressed through a garlic press  
1/2 cup water  
2 tablespoons extra-virgin olive oil  
1/2 teaspoon sea salt  
1/2 teaspoon black pepper

### Directions:

Move oven rack to the upper third and preheat to 425 degrees. In a 9x13 inch baking dish, toss together Brussels sprouts, garlic, water, oil, salt and pepper and spread out in a single layer. Bake for 40-50 minutes until caramelized to taste, tossing once about 25 minutes into cooking time. Remove from oven and toss Brussels sprouts in the pan scraping up brown bits into the sprouts.

We all love this recipe, except for Cody. It is super easy, and is healthy.

## MEXICAN CASSEROLE

Submitted by: Jimmye Saldivar

1 ½ lbs. ground beef  
1 chopped onion  
1 can cream of chicken soup  
1 can cream of mushroom soup  
1 can mild enchilada sauce  
1 small can green chilies  
1 dozen corn tortillas—torn  
1/2 lb. rat cheese—grated

### Directions:

Brown meat and onions in pot. Add chopped chilies, soups, and sauce. Cook until well mixed. Place layer of torn tortillas on bottom of cake pan. Cover with layer of meat sauce. Alternate layers, ending with meat sauce on top. Cover with grated cheese and bake at 350 degrees for 20 minutes until cheese is melted.

## TORTILLA CHICKEN SOUP

Submitted by: Jimmye Saldivar

### Ingredients:

4 cups water  
1-10 oz. can Rotel original—diced tomatoes & green chilies  
1 can Rotel tomatoes—Mexican lime & cilantro  
1 can diced tomatoes  
1 package frozen corn  
2 cans pinto beans  
1 can other (Mexican) beans (black)  
Preboiled, shredded chicken breasts  
Tortilla chips  
Grated cheddar cheese (to be served with soup)

### Directions:

Bring to boil. Lower heat. Cover and simmer 20 minutes. Add tortilla chips. Cover and simmer 5 more minutes. Serve immediately.